

SunFire Electrified.

Introducing the New SunFire Convection Oven IT'S ELECTRIC

That's right! Now the same great features and benefits found in the Gas SunFire Convection Oven, (SDG) can be found in our new SunFire Electric Convection Oven.





SunFire

...a Simple, Solid cooking machine...

The **SunFire** Oven's "trademark" is its **DEEP** cooking cavity that provides better air movement for more even baking and roasting, along with maximum capacity. The Electric SunFire has it.

And, it has all the features needed in today's busy commercial kitchen:



Model ICO-E-10-M
(shown with optional stainless
steel exterior package)

- Electro-mechanical thermostat and 60 minute timer **is reliable and easy to use**
- Two speed, 3/4 HP fan motor; **powerful on High, gentle on Low for delicate products**
- Porcelain oven with coved corners **is easy and safe to clean, with no sharp corners**
- Dependent doors with windows and lights; **doors open with one hand, or not at all since you can view the racks via two large windows and interior lights**
- 5 chrome plated racks with 11 rack positions; **high production capability and optimum tray positioning**
- Stainless steel front w/black powder coat epoxy sides and top **are durable, yet easy to clean**
- Powerful, 11 kW element package per cavity **for quick pre-heat and recovery**

The **SunFire Electric** also offers a range of options to meet your needs, including:

- Full stainless steel exterior package
- Swivel casters - set of 4 with front brakes
- Extra chrome plated oven racks

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